



BCM SERIES Infrared Cheese Melter



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Mounting Options
 - ☐ Wall mount bracket
 - ☐ 4" stainless steel legs for countertop use
- Sloped enclosure
- Pass through models
- Interpiping of gas connection to sectional range base
- Additional rack

Project _____

Item No. _____

Quantity _____

- ☐ **Model B24-CM** - 24" wide infrared cheese melter
Two 10,000 BTU burners (20,000 BTU total)
19" x 13" broiler rack (247 sq. in cooking surface)
- ☐ **Model B36-CM** - 36" wide infrared cheese melter
Four 10,000 BTU burners (40,000 BTU total)
31" x 13" broiler rack (420 sq. in cooking surface)
- ☐ **Model B48-CM** - 48" wide infrared cheese melter
Six 10,000 BTU burners (60,000 BTU total)
42" x 14" broiler rack (559 sq. in cooking surface)
- ☐ **Model B60-CM** - 60" wide infrared cheese melter
Six 10,000 BTU burners (60,000 BTU total)
54" x 14" broiler rack (698 sq. in cooking surface)
- ☐ **Model B72-CM** - 72" wide infrared cheese melter
Eight 10,000 BTU burners (80,000 BTU total)
67" x 13" broiler rack (871 sq. in cooking surface)

SPECIFY

Gas Type ☐ Natural Gas ☐ Propane
Operating altitude (if above 2000 ft (700 meters) _____

Blodgett can often accommodate special or custom requirements. Contact your Blodgett representative.

CONSTRUCTION

- 430 stainless steel #3 polish exterior
- Double wall enforced sides and back
- Removable broiler racks, constructed of .375" diameter welded steel chrome plated rod
- Heavy duty gas valves adjust gas flow with variable temperature adjustment between high and off
- Heavy duty, reinforced flue riser and air insulated shield located on the bottom of the broiler to protect from heat generated on range top

STANDARD FEATURES

- Independent dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Five position broiler rack platform can be raised or lowered for optimum broiling applications
- Bright anneal removable crumb tray
- Mounts on flue riser (specify riser size)
- Chrome plated cooking racks
- Warranty: two year parts and labor from date of purchase

INFRARED CHEESE MELTER



BLODGETT

www.blodgett.com

1100 Old Honeycutt Road Fuquay-Varina, NC 27526 USA
Phone: (877) 255-3976 • Fax: (866) 644-1354



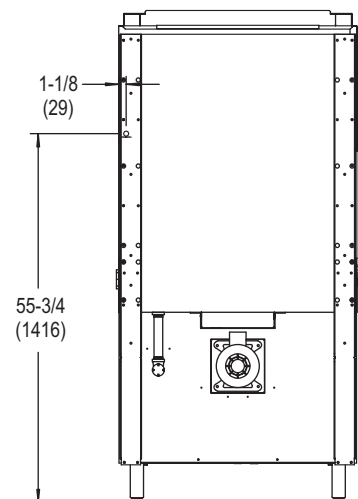
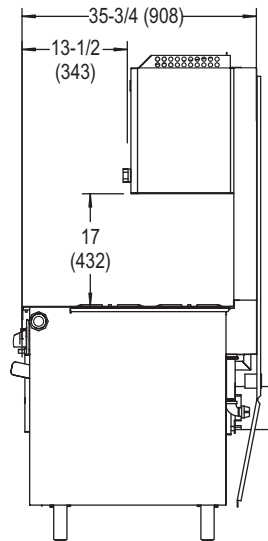
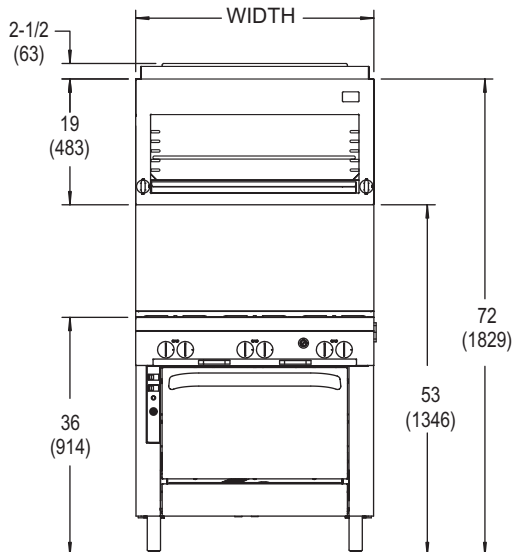
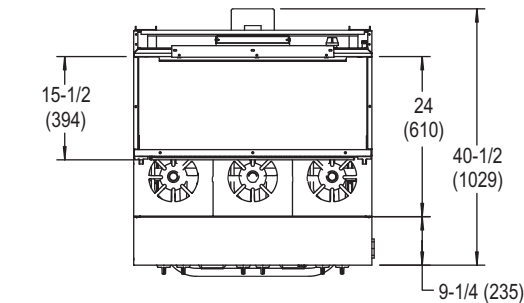
INFRARED CHEESE MELTER

APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)

MODEL	WIDTH	HEIGHT	DEPTH	WEIGHT
B24-CM	24 (610)	21-1/2 (546)	15-1/2 (394)	90 lb (41 kg)
B36-CM	36 (915)	21-1/2 (546)	15-1/2 (394)	170 lb (70 kg)
B48-CM	48 (1220)	21-1/2 (546)	15-1/2 (394)	210 lb (95 kg)
B60-CM	60 (1524)	21-1/2 (546)	15-1/2 (394)	250 lb (133 kg)
B72-CM	72 (1829)	21-1/2 (546)	15-1/2 (394)	265 lb (120 kg)

The broiler and flue riser assembly is shown here mounted on a six burner open top range with a convection oven base.



SHORT FORM SPECIFICATIONS

Provide Blodgett model B24-CM, 24" wide, 20,000 BTU infrared cheese melter, B36-CM, 36" wide, 40,000 BTU infrared cheese melter, B48-CM, 48" wide, 60,000 BTU infrared cheese melter, B60-CM, 60" wide, 60,000 BTU infrared cheese melter, or B72-CM, 72" wide, 80,000 BTU infrared cheese melter. The grid shall measure 19" wide by 13" deep (B24-CM), 31" wide by 13" deep (B36-CM), 42" wide by 14" deep (B48-CM), 54" wide by 14" deep (B60-CM) or 67" wide by 13" deep (B72-CM). The cooking surface shall be 247 sq. in. (B24-CM), 420 sq. in. (B36-CM), 559 sq. in. (B48-CM), 698 sq. in. (B60-CM) or 871 sq. in. (B72-CM). The exterior shall be constructed of 430 stainless steel #3 polish. Unit shall have dual valve control for left and right operation, 90 second preheat time with no waiting between loads, bright anneal removable crumb tray, five position rack and chrome plated cooking racks. Unit shall mount on flue riser, wall or with legs for countertop use. Provide options and accessories as indicated.

UTILITY INFORMATION

		Minimum supply pressure is 4" W.C. for natural gas, 10" W.C. for propane. A pressure regulator is supplied with the unit. The required supply line size to regulator is 3/8" NPT. If using a flex hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected. Rear gas inlet center line is located 2-3/4" from the bottom and 1-1/8" in from the right side as you face the unit.
B24-CM	20,000 BTU (two 10,000 BTU infrared burners)	
B36-CM	40,000 BTU (four 10,000 BTU infrared burners)	
B48-CM	60,000 BTU (six 10,000 BTU infrared burners)	
B60-CM	60,000 BTU (six 10,000 BTU infrared burners)	
B72-CM	80,000 BTU (eight 10,000 BTU infrared burners)	

OTHER TECHNICAL INFORMATION

Minimum clearance from non-combustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 3" on rear.

Check local codes for fire and sanitary regulations.

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT

www.blodgett.com

1100 Old Honeycutt Road Fuquay-Varina, NC 27526 USA • Phone: (877) 255-3976 • Fax: (866) 644-1354